



I love a good meal when I am watching a movie or a game. The epitome of this would be my cheesy Guinness beef samosas which I HIGHLY recommend you try out!

Ingredients

500 g of minced beef	1 cup of grated cheddar cheese
1 1/2 cups of spring onions, finely chopped	6 cloves of garlic, minced
1 1/2 tablespoons of tomato paste	½ a cup of Guinness stout
1 tablespoon of black pepper	Samosa pastry (home-made or store bought)
1 tablespoon of coriander powder	Salt to taste
1/2 a tablespoon of turmeric powder	Vegetable oil for frying

Method

In a pan, add some vegetable oil and your minced beef and cook until it on high heat until it has just began to brown. Add your spring onion, minced garlic, turmeric, coriander powder, black pepper, salt and tomato paste and let this cook down for about 2 minutes. Add your Guinness and let this cook for 5-12 minutes. Allow your meat to cook until it has further darkened and the liquid has significantly dried up.

Place your meat aside and allow it to cool down for a few minutes. Grate your cheddar cheese and spread it over your meat. Stuff the filling in the hollow of your samosa pastry, seal it and flash fry until golden brown.

Serve hot.



SERVE WITH: a sauce/dip of choice
